BRISBANE
RACING CLUB

MORETON TERRACES

GIRL'S DAY OUT RACEDAY | EAGLE FARM RACECOURSE





PACKAGE INCLUSIONS

- General admission tickets and access to to private outdoor Moreton Terrace
- Open-air private terraces with cocktail-style seating with uninterrupted 180 degree views of the racecourse and Winning Post
- Superior Canape Menu
- 5 Hour Open Air Silver Beverage Package
- Option to choose between a beverage package or bar tab (EFTPOS Transaction)
- Dedicated waitstaff within private terrace
- Plasma screen within each terrace for interstate race viewing
- Close proximity to bars and betting facilities



PRICING

Girls Day Out Raceday	Sat 6 Mar	Eagle Farm Racecourse
Food & beverage package **$225.00 PER PERSON**		

CONTACT US

Sales & Events Team | 07 3268 2171 | sales@brc.com.au

Terms and Conditions:
Please note menus and beverages are subject to change. Please use current selections as a guide only. Please note if a Gold, Platinum, cocktail or spirit beverage upgrade is added to a booking it is required for a menu upgrade to be added to the booking. For additional information please read Terms & Conditions here.

Accessibility:
Patrons with limited mobility are encouraged to call our Sales Team with any queries.

EAGLE FARM

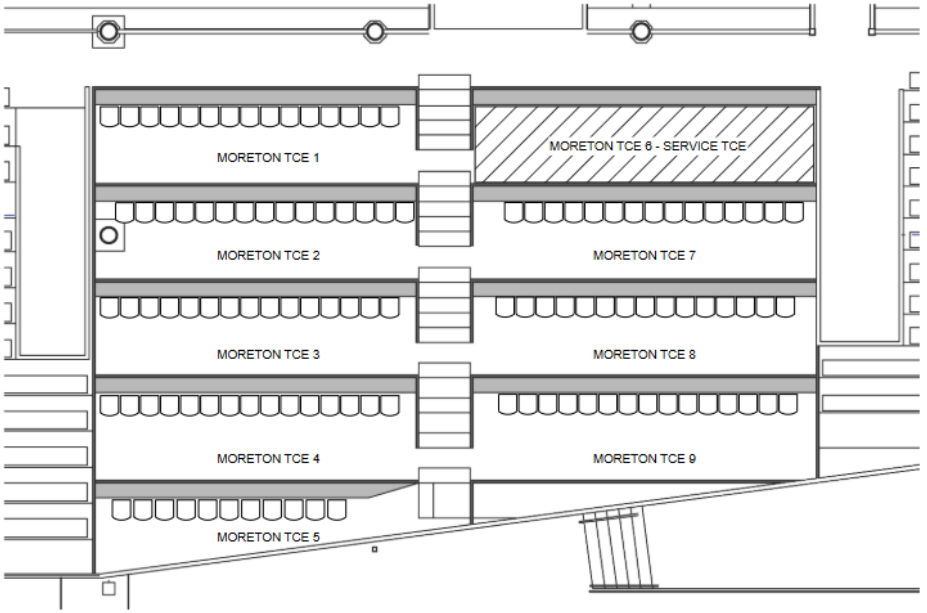
MORETON TERRACE INFO & CAPACITIES

Located in the Public Grandstand, enjoy birds-eye views of the track from these open air terraces.

Delight in a delicious cocktail food menu with personalised waiter service for beverages, as you spend your day in one of the tiered terraces.

Take in the interstate action with televisions in each space, along with great views of the big screen.

With our gourmet cocktail food menu included and the option to tailor your beverages, you can pull together a premium raceday experience for groups of up to 15 people.



Moreton Terrace Capacities:

Moreton Terrace 1: 10 to 17 guests

Moreton Terrace 2: 10 to 15 guests

Moreton Terrace 3: 10 to 17 guests

Moreton Terrace 4: 10 to 17 guests

Moreton Terrace 5: 10 to 11 guests

Moreton Terrace 7: 10 to 18 guests

Moreton Terrace 8: 10 to 20 guests

Moreton Terrace 9: 10 to 24 guests

SUPERIOR CANAPE MENU

included

on arrival

dry aged, salted, long cured artisan salumeria, finocchiona, calabrese, prosciutto, capocollo w pink lady, double smoked pork belly, duckling, cognac pate

whipped fetta, house blend giardiniera, spanish caperberries, green peppers, fefferoni, baby cucumbers, semi dried roma tomatoes, mixed fat olives, middle eastern dip, master chutney
assorted stone baked rolls (gfo) w butter

pure butter brioche, champagne poached breast chicken, apple cider mayo, cucumber ribbon, chiffonade iceberg (gfo)

elegant tray service

harumaki shitake mushroom, straw vegetable spring rolls w fragrant nam jim (df v)

cold smoked salmon, soft buttermilk blinis, wasabi scented crème fraiche, cucumber pearls (i)

twice cooked pumpkin, caramelised onion, danish feta, rucola, flaky portuguese egg custard tart (v)

tepan prawn tail, rolled in ev olive oil, garlic, lemon zest w a fresh herb emulsion (gf df i)

crisp waffle basket, shredded cantonese five spice duckling, hoisin, sweet soy, red onion, cucumber, shallot salsa (df)

hand rolled arancini, risotto, fontina, mozzarella curd w a confit tomato n' basil coulis (gf v)

small cut mediterranean vegetables, creamed hommous, fine pastry shell, sea salt blossom (gf df v)

sticky finger karaage chicken, warm brown sugar, blossom honey, gochujang sesame glaze

peppered free range lamb loin, green onion n' potato rosti, buttery hollandaise, baby cress (gf)

something sweet

58% silky dark chocolate ganache tartlet, crowned w a petite french macaron (gf v)
warm biscoff filled mini donuts dusted w snow

afternoon soakers

our 'signature' mini grass-fed beef pies and pure beef cocktail rolls, flaky pastry w housemade smoky tomato ketchup

premium (au) farmhouse cheeses, barossa triple crème brie, mary valley aged cheddar, creamy blue, crisp breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade



gf: gluten free; *gfo*: gluten free options; *df*: dairy Free; *dfo*: dairy free option; *v*: vegetarian; *A: Australian; I: International*
NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to the event. Changes are not permitted on the day.
Prices and menus inclusions may be subject to change.

SILVER OPEN AIR BEVERAGE PACKAGE

sparkling wine

Yarra Burn Premium Cuvee
Victoria

white wine

Petaluma White Label Sauvignon Blanc
Adelaide Hills, SA
Grant Burge Benchmark Chardonnay
South Australia

red wine

Grant Burge Benchmark Shiraz
South Australia
Tatachilla White Admiral Rose
South Australia

beer (included)

James Boag's Premium Light
XXXX Gold
Hahn Super Dry
XXXX Ginger Beer

non-alcoholic

Mount Franklin still water
Assorted soft drink
Orange juice

5 hours	*Included*
6 hours	*add* $15.00 per person

Prices and selections may be subject to change.





Food Menu Upgrades



PREMIUM CANAPE MENU

add $19.00 per person

on arrival

dry aged, salted, long cured artisan salumeria, finocchiona, calabrese, prosciutto, capocollo w pink lady, double smoked pork belly, duckling, cognac pate

whipped fetta, house blend giardiniera, spanish caperberries, green peppers, fefferoni, baby cucumbers, semi dried roma tomatoes, mixed fat olives, middle eastern dip, master chutney

assorted stone baked rolls (gfo) w butter

pure butter brioche, champagne poached breast chicken, apple cider mayo, cucumber ribbon, chiffonade iceberg (gfo)

elegant tray service

harumaki shitake mushroom, straw vegetable spring rolls w fragrant nam jim (df v)

cold smoked salmon, soft buttermilk blinis, wasabi scented crème fraiche, cucumber pearls (i)

twice cooked pumpkin, caramelised onion, danish feta, rucola, flaky portuguese egg custard tart (v)

tepan prawn tail, rolled in ev olive oil, garlic, lemon zest w a fresh herb emulsion (gf df i)

popped natural, franklin harbour (sa) oysters served w lemon n' lime wedges, japanese mignonette, yuzu, wasabi, light soy (gf df a)

tempura dipped zucchini flower, herbed goats cheese w a fermented black garlic aoili (v)

crisp waffle basket, shredded cantonese five spice duckling, hoisin, sweet soy, red onion, cucumber, shallot salsa (df)

hand rolled arancini, risotto, fontina, mozzarella curd w a confit tomato n' basil coulis (gf v)

small cut mediterranean vegetables, creamed hommous, fine pastry shell, sea salt blossom (gf df v)

sticky finger karaage chicken, warm brown sugar, blossom honey, gochujang sesame glaze

charred souvlaki marinated free range short bone lamb cutlet (victorian), preserved lemon w a cucumber yoghurt riata (gf dfo)

something sweet

58% silky dark chocolate ganache tartlet, crowned w a petite french macaron (gf v)

warm biscoff filled mini donuts dusted w snow

afternoon soakers

our 'signature' mini grass-fed beef pies and pure beef cocktail rolls, flaky pastry w housemade smoky tomato ketchup

premium (au) farmhouse cheeses, barossa triple crème brie, mary valley aged cheddar, creamy blue, crisp breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade

PLATINUM CANAPE MENU

Add $81.00 per person

on arrival
dry aged, salted, long cured artisan salumeria, finocchiona, calabrese, prosciutto, capocollo w pink lady, double smoked pork belly, duckling, cognac pate

whipped fetta, house blend giardiniera, spanish caperberries, green peppers, fefferoni, baby cucumbers, semi dried roma tomatoes, mixed fat olives, middle eastern dip, master chutney

assorted stone baked rolls (gfo) w butter

pure butter brioche, champagne poached breast chicken, apple cider mayo, cucumber ribbon, chiffonade iceberg (gfo)

popped natural, franklin harbour (sa) oysters served w lemon n' lime wedges, japanese mignonette, yuzu, wasabi, light soy (gf df a)

flying fish caviar (df i)

ocean run, wild caught, peeled mooloolaba prawn tails, cognac marie rose dipping sauce (gf a)

'tassie' salmon, crudo, cucumber brunoise, pickled stem ginger, squeeze lime, coriander birds eye chilli oil (gf df a)

hand shaped nigiri, assorted nori wrapped rolls, mirin seasoned rice, wasabi, soy, yuzu dipping (gf df v a)

lemon & lime wedges

elegant tray service
harumaki shitake mushroom, straw vegetable spring rolls w fragrant nam jim (df v)

crisp waffle basket, torched tuna tataki, wasabi crème fraiche, cucumber, radish sticks (gfo a)

hand rolled arancini, risotto, fontina, mozzarella curd w a confit tomato n' basil coulis (gf v)

twice cooked pumpkin, caramelised onion, danish feta, rucola, flaky portuguese egg custard tart (v)

tempura dipped zucchini flower, herbed goats cheese w a fermented black garlic aioli (v)

tepan prawn tail, rolled in ev olive oil, garlic, lemon zest w a fresh herb emulsion (gf df i)
flash fried cantonese five spice duckling, mopped w sweet, salty plum varnish, coriander, red onion, chiffonade shallot, sesame seeds (gf df)

charred souvlaki marinated free range short bone lamb cutlet (victorian), preserved lemon w a cucumber yoghurt riata (gf dfo)

something sweet
58% silky dark chocolate ganache tartlet, crowned w a petite french macaron (gf v)
warm biscoff filled mini donuts dusted w snow

afternoon soakers
our 'signature' mini grass-fed beef pies and pure beef cocktail rolls, flaky pastry w housemade smoky tomato ketchup

premium (au) farmhouse cheeses, barossa triple crème brie, mary valley aged cheddar, creamy blue, crisp breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade



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MENU UPGRADES

superior bites - $28.50 per person

select two (2) from the following:

- poached breast chicken, japanese mayo, cucumber, iceberg, sprouted grain ribbon sandwich (gfo)
- local barramundi (nq) market stall inspired spring rolls, rice stick noodles w a coriander, thai vinaigrette (df a)
- prawn tails, tempura dipped w sriracha spiced yum sauce (i)
- picked blue swimmer crab, cress, citrus n' cucumber sprouted grain ribbon sandwich (i)
- mooloolaba prawn cocktail roll, whipped butter chiffonade baby gem, crusty baby baguette (a)
- warm crusty panino, shaved leg ham, double swiss, whipped truffle butter
- flash fried cantonese five spice duckling, mopped w sweet, salty plum varnish, coriander, red onion, chiffonade shallot, sesame seeds (gf df)
- hand wrapped tiger prawn, garlic, ginger, lemongrass wonton flutes, sour sweet thai chilli sauce (i)
- steamed scallop, prawn & ginger dumpling w palm sugar, coriander, sticky sweet viet chilli sauce (i)
- crispy fried harumaki shitake mushroom, straw vegetable spring rolls w chilli, lime, coriander dipping sauce (df v)
- grand marnier, 72% dark chocolate marquise, dark chocolate shavings (gf)
- snow dusted double chocolate filled mignon cannoli
- organic vanilla bean panna cotta, espresso mirror (gf)

platinum bites - $47.50 per person

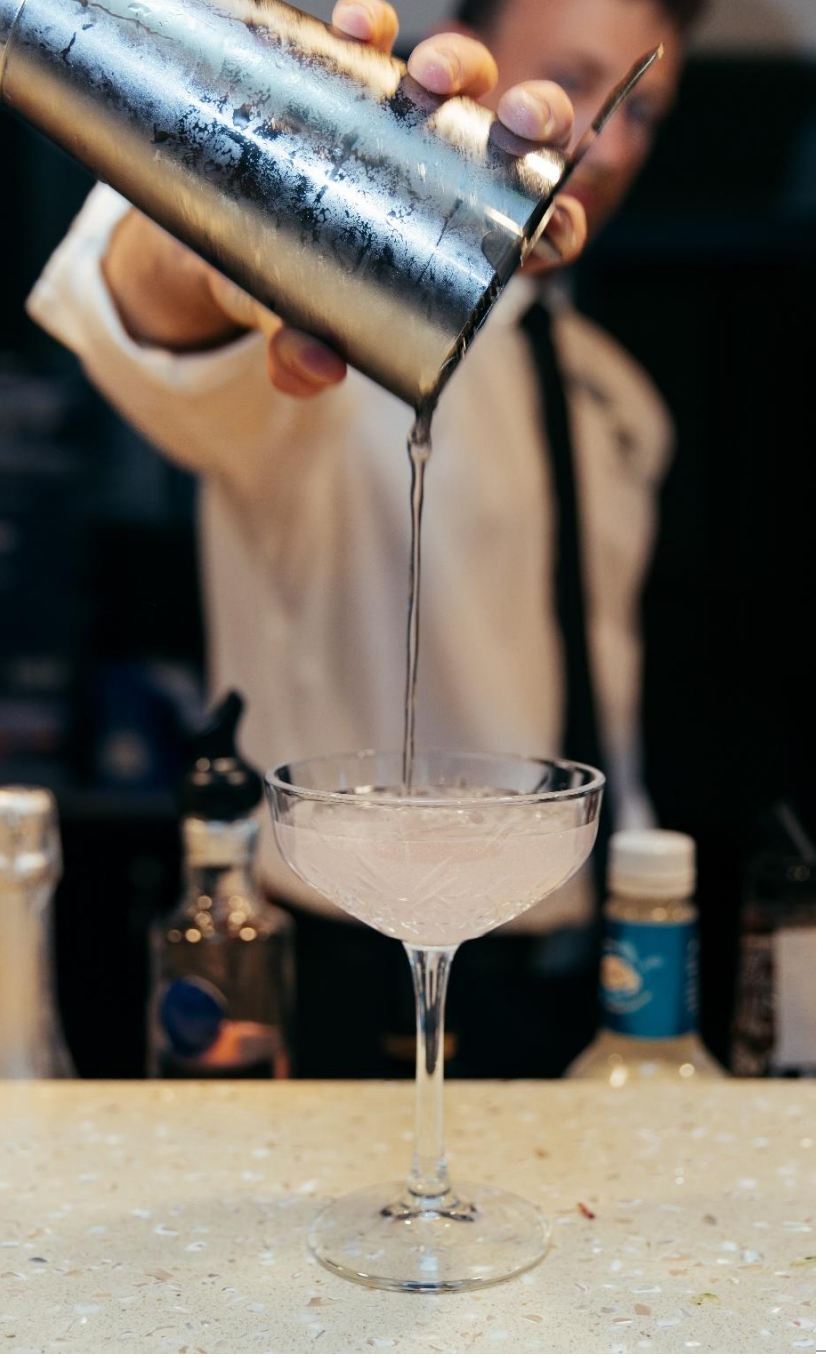
select two (2) from the following

- ocean run, wild caught, peeled mooloolaba prawn tails, cognac marie rose dipping sauce (gf a)
- freshly popped, natural 'franklin harbour' oysters served w lemon wedges (gf df a)
- classic oysters kilpatrick, lea & perrins, smoky bacon loaded large pacific oysters (gf df a)
- tepan prawn tail, rolled in ev olive oil, garlic, lemon zest w a fresh herb emulsion (gf df i)
- charred souvlaki marinated free range short bone lamb cutlets (victorian), preserved lemon w a cucumber yoghurt riata (gf dfo)
- split bbq'd moreton bay bugs, rosemary, salt n' pepper garlic butter (gf a)
- sticky, sweet, salty plum baby back pork ribs, black n' white sesame (gf)


BRISBANE
RACING CLUB
Beverage Packages
OPEN AIR SPACES



Beverage Upgrades



BEVERAGE PACKAGE UPGRADES

Ready to Drink Upgrade

5 Hours | $74.50 per person

Choose four

Bundaberg Rum & Cola
Canadian Club & Dry
Canadian Club Lemon Crush
Jim Beam & Cola
Smirnoff Passionfruit Seltzer
Suntory -196 Lemon (4.5%)
Gordons Pink Gin & Soda

*Includes menu upgrades .
Prices and selections may be subject to change.

RESPONSIBLE SERVICE OF ALCOHOL

Management support staff who carry out their legal obligations pertaining to the responsible service of alcohol. RSA trained staff will ensure clients, guests and visitors enjoy an environment that is safe and welcoming.

Beverage Packages: If a beverage package is selected, all guest are required to be included on the selected beverage package

Menu Upgrades: Please note that with any beverage package it is mandatory for the food menu to be upgraded also.

The liquor act 1992 states a licensee must:
Behave responsibly in the service, supply and promotion of liquor
Not engage in any practice or promotion that may encourage rapid or excessive consumption of liquor
Engage in practices and promotions that encourage the responsible consumption of liquor
Provide and maintain a safe environment in and around the licensed premise

Responsible Service of Alcohol (RSA): Team members involved in the sale or service of liquor patron service and monitoring, including safety and security, are trained in responsible service of alcohol by a registered training organisation accredited by liquor licensing.

Minors: Minors are welcome on the premises provided they are accompanied by a responsible adult and do not consume alcohol.

Unduly intoxicated and disorderly patrons: All team members are trained in identifying signs of undue intoxication and unduly intoxicated patrons will not be served.



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